

Ö-61

CHARDONNAY

90% Chardonnay - 10% Muscat

D.O. California

2024

A new tattoo-inspired wine for those who crave a bold and vanguard wine. Ö-61 is a tribute to Ötzi, the name given to the mummy of a man found almost perfectly preserved for more than 5000 years ago. Who he was and how he lived, was revealed by the 61 markings on his skin. The oldest tattoos ever found.

SOIL:

This Chardonnay is sourced from vineyards located in California's coastal regions, where soils are heavily influenced by ancient marine deposits. These soils range from well-draining sandy loam to clay loam, often layered over limestone, shale, or fractured sandstone bedrock. In cooler areas such as the Sonoma Coast, Santa Maria Valley, and Sta. Rita Hills, soils are typically low in fertility, which helps control vine vigor and leads to small, concentrated berries. The combination of good drainage and mineral-rich subsoils contributes to the wine's crisp acidity, refined texture, and vibrant minerality—hallmarks of cool-climate coastal Chardonnay.

CLIMATE CONDITIONS:

The 2024 growing season in California was characterized by heavy winter rains, providing healthy soil moisture and robust canopy development. This foundation helped vines endure the heat events that followed. Notably, Napa Valley experienced 38–40 days above 100°F, yet the natural shade provided by vine canopies protected the fruit, preserving acidity and freshness. Harvest began earlier than in 2023, with sparkling wine grapes picked in early August and still wines harvested through mid-October. The season's conditions contributed to a classic vintage, with balanced ripening and high-quality fruit.

YIELD: between 4 and 6 tons per acre.

VINIFICATION:

Grapes were harvested in the cool morning hours to preserve aromatic integrity. Upon arrival at the winery, they were pressed to minimize skin contact and prevent oxidation. The juice was settled at low temperatures before undergoing fermentation in stainless steel tanks, with a small portion fermented with French oak to add subtle texture and complexity. A partial malolactic fermentation was carried out to enhance mouthfeel while maintaining freshness. The wine was aged for six to eight months on fine lees with periodic bâtonnage (lees stirring), lending a creamy texture and nuanced flavor development. The chardonnay was blended with a small amount of muscat to add aromatics of peach and lemon, mouthfeel, and a tiny suggestion of sweetness.

TASTING NOTES:

COLOR: Pale straw yellow with greenish hues, bright and clear.

NOSE: Aromatic and elegant, the wine opens with lifted notes of citrus blossom, lemon zest, and green apple. Layers of white peach and pear emerge alongside delicate hints of vanilla, toasted almond, and wet stone from the subtle oak influence and lees aging.

PALATE: Crisp and vibrant, the palate is defined by refreshing acidity and a silky, rounded texture. Flavors of grapefruit, apple, and pear are supported by a mineral backbone and soft oak complexity. The finish is clean and persistent, echoing citrus, light spice, and a gentle creaminess from time spent on lees.



ALCOHOL: 13.46° | TARTARIC ACID: 5.18 g/L | RESIDUAL SUGAR: 3.5 g/L | PH: 3.58